Electrolux

ITEM #	_______________
MODEL #	_______________
PROJECT NAME #	_______________
SIS #	_______________
AIA #	_______________

Warewashing
82″ Multi Tank Conveyor Dishwasher
WT82



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534178 (WT82BL208)	82″ Conveyor Dishwasher. Left to Right - 208 V
534179 (WT82BR208)	82″ Conveyor Dishwasher. Right to Left - 208 V
534180 (WT82BL240)	82″ Conveyor Dishwasher. Left to Right - 240 V
534181 (WT82BR240)	82″ Conveyor Dishwasher. Right to Left - 240 V

Short Form Specification

Item No. ____________________

Unit to be Electrolux WT82 Hot Water Sanitizing 82″ multi tank conveyor dishwasher with built in 40 °F rise hot water booster. Electrical characteristics to be ____ 208 V or ____ 240 V three phase operation. Unit to operate from ___ left to right or ____ right to left. Wash zone with two individual wash pumps. 3 HP wash pump for top wash arms and 1.5 HP wash pump for lower wash arms. Unit to feature 23″ DUO rinse area with atmospheric built in booster system and built in rinse booster pump thus guaranteeing rinse pressure during rinse cycle. Unit to feature two conveyor speeds which can be selected from the control panel by the operator, 250 racks/hour or 350 racks/hour. Maximum water consumption at 250 racks/hour of only 87 gal/hour (0.3 gal/rack). Unit to feature large heat and noise insulated front counter balanced door in wash and rinse tanks for easy access of internal components. Unit to feature as standard end of day self cleaning cycle. Drain of water from the machine can be done through the control panel. Large deep drawn 40 gal wash tank for extended wash sessions.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

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Approval: ____________________

Main features

- Unit to feature built in 40 °F rise booster heater to heat up incoming 140 °F water to 180 °F (min) for the final sanitizing rinse.
- DUO Rinse. Unit to feature 23″ rinse tank with two rinse arms (top and bottom).
- Large 40 gallon wash tank with two wash pumps. 3 HP wash pump for top wash arms and 1.5 HP wash pump for lower wash arms. Wash arms specifically designed for maximum soil removal.
- Built in atmospheric booster system with air break.
- Built in rinse booster pump guarantees constant rinse pressure.
- Speed of conveyor can be set through the control panel by the operator. 250 racks/hr or 350 racks/hr.
- Large counter balanced inspection doors in wash and rinse sections allow unrestricted all round access to the wash and rinse area. Door is insulated with injected foam. This adds strength as well as reduces noise and heat loss.
- Large filters sloping towards the front to the smaller pressed filter box for quick removal. Filters feature holes smaller than the concave ant-block wash nozzles so large food cannot enter and block the wash system. Filters easy to remove from pre wash as well as wash sections.
- Adjustable feet for full access underneath the machine for cleaning.
- Push button self cleaning cycle of all tanks for ease of “end of day” cleaning.
- Rinse chamber without internal pipes and therefore no hidden dirt traps.
- Wash chamber without internal pipes and therefore no hidden dirt traps.
- Self draining wash pumps provide maximum hygiene with no smells and all wash and rinse zones drain automatically at the push of a button.
- Heavy duty stainless steel wash pump (impeller and housing).
- Deep drawn pressed 40 gal wash tank with fully rounded corners, sloped towards the drain to prevent dirt build up provides fast drainage in only a few minutes. Pressed wash tank with no welded points offer a guaranteed water tight solution.
- Dishwasher structure is held together with a solid 2″ × 2″ stainless steel tube sub-frame to provide long term sturdiness.
- All main components made in heavy duty anti-corrosive 304 type stainless steel: tanks, panels, wash & rinse arms and caps, doors, front, handle, rear and side-panels and rack transportation system.
- Wash and rinse arms can be easily removed for cleaning.
- IPX5 (NEMA4) water protection ensures no damage from cleaning.
- Autostart/stop ensures that the machine runs only when a rack is passing through it. This reduces both water and energy consumption.
- Internal curtains made of silastic material and are not affected by detergent or heat.
- Electronic control panel features large display for reading of wash and rinse temperatures.
- Low water consumption. At 350 racks per hour, the machine uses only 87 gal/hr (0.3 gal/rack).
- Machine predisposed for external detergent and rinse aid connections.

Included Accessories

- Vent cowls (left and right side).
- One open sided dishwasher rack for trays.
- Rack for cups.
- Rack for dinner plates.

Optional Accessories

- Ventilation activation kit.

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Electric

Supply voltage:	**534178 (WT82BL208)**	208 V/3ph/60Hz
	534179 (WT82BR208)	208 V/3ph/60Hz
	534180 (WT82BL240)	240 V/3ph/60Hz
	534181 (WT82BR240)	240 V/3ph/60Hz

Dishwasher requires two separate electrical service connections. Connection 1 for RINSE MODULE; Connection 2 for WASH MODULE. Refer to below table for Amp requirements.

Connection 1:	208 V/3ph/60Hz	71A
	240 V/3ph/60Hz	62A
Connection 2:	208 V/3ph/60Hz	69A
	240V/3ph/60Hz	62A
Total Amp Load:	208 V/3ph/60Hz	133.8A (44.1kW)
	240 V/3ph/60Hz	118.9A (44.1kW)

Exhaust Requirements

Unit supplied as standard with extended vent hoods (can be removed during installation if not required).

Exhaust extraction not more than 177 CFM (300m³/h)

Refer to installation diagram for minimum exhaust hood installation height .

Key Information

Productivity racks per hour (max speed):	350 racks / 6300 dishes (average 18 dishes per rack)
Productivity racks per hour (min speed):	250 racks / 4500 dishes (average 18 dishes per rack)
Table to Table connection:	82-5/8″ (2098 mm)
Number of Tanks:	2
Height with door open:	83-7/16″ (2119 mm)
Charging hole size (width):	20-7/8″ (530 mm)
Charging hole size (height):	19-3/4″ (501 mm)
Shipping weight:	1268 lb (575 kg)
Shipping width:	93-5/16″ (2370 mm)
Shipping depth:	40-15/16″ (1040 mm)
Shipping height:	81-1/8″ (2060 mm)
Shipping volume:	157 cu.ft (4.46 m³)
Noise level:	<70 dBA

Unit predisposed to accept external detergent dispensers, detergent probes and rinse aid dispensers.

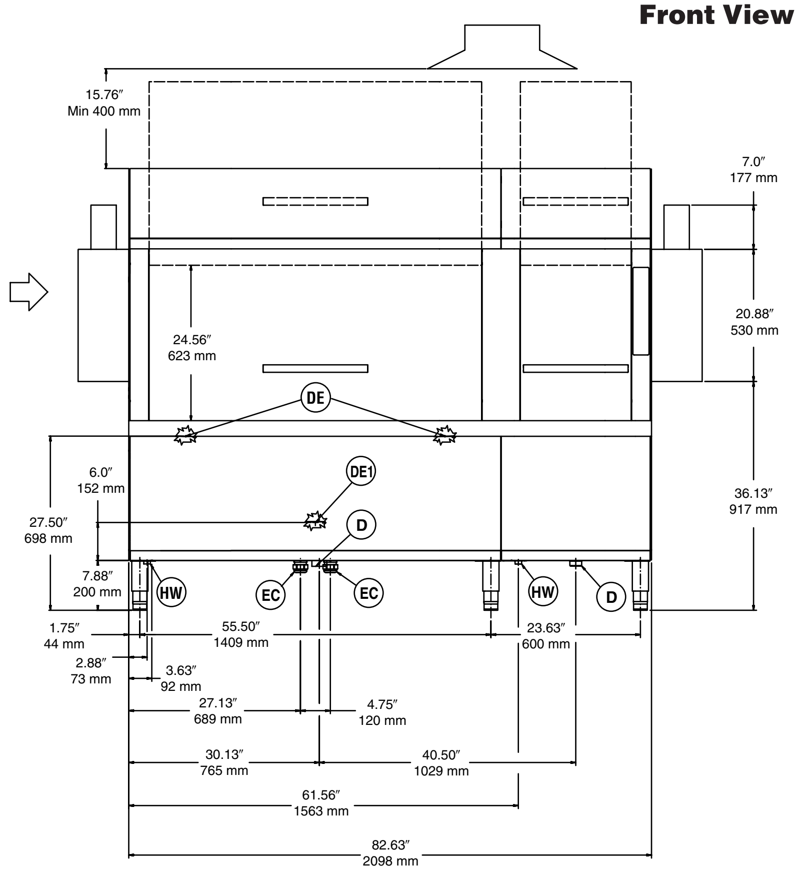
Water

Inlet Water Supply Pressure:	22 – 102 psi (150 – 700 kPa)
Inlet Hot Water Supply Temperature for wash and rinse section:	140 °F (60 °C)
Inlet Water Supply Hardness:	4-8 gpg (7-14 °fH) max
Incoming Hot Water Line Size (wash and rinse section):	G 3/4″
Drain line size (wash section):	G 1-1/2″
Drain line size (rinse section):	G 1-1/2″
Hot Water consumption: Gallons/hr:	87 gal/hr (330 liters/hr)
Water consumption/rack:	0.3 gal/rack (0.75 l/rack)
Wash Temperature:	160 – 172 °F (71-78 °C)
Wash tank size:	40 gal (150 liters)
Wash pump power (top wash arms):	3 hp (2.2 kW)
Wash pump power (lower wash arms):	1.5 hp (1.2 kW)
Power Rinse Temperature:	160 – 172 °F (71-78 °C)
Power rinse tank size:	6 gal (23 liters)
Rinse pump power:	0.4 hp (0.32 kW)
Final Rinse Temperature:	180 – 194 °F (82-90 °C)
Final Rinse water flow:	79 gal/hr (300 l/hr)
Hot water booster capacity:	3.17 gal (12 liters)
Initial fill Hot Water requirements:	40 gal (150 liters)

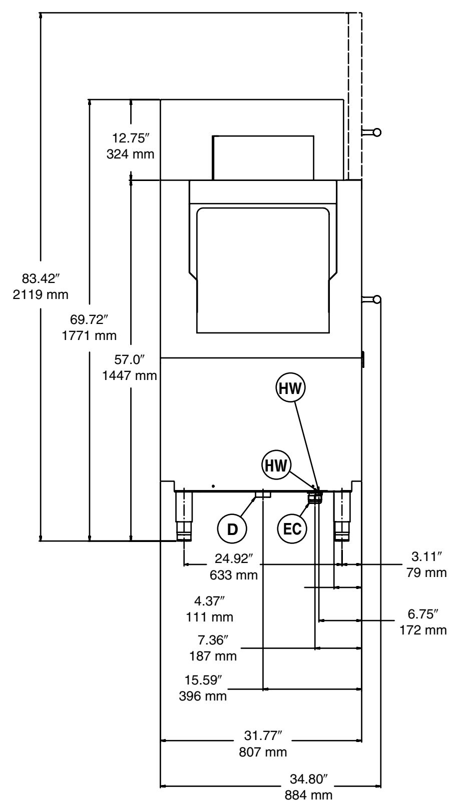
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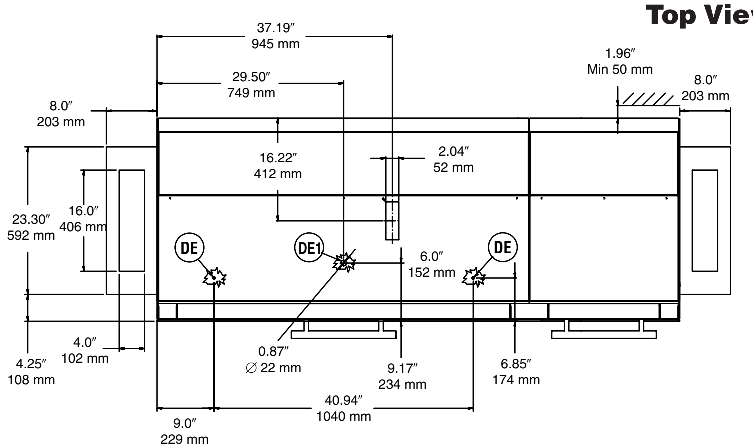
Front View



Side View



Top View

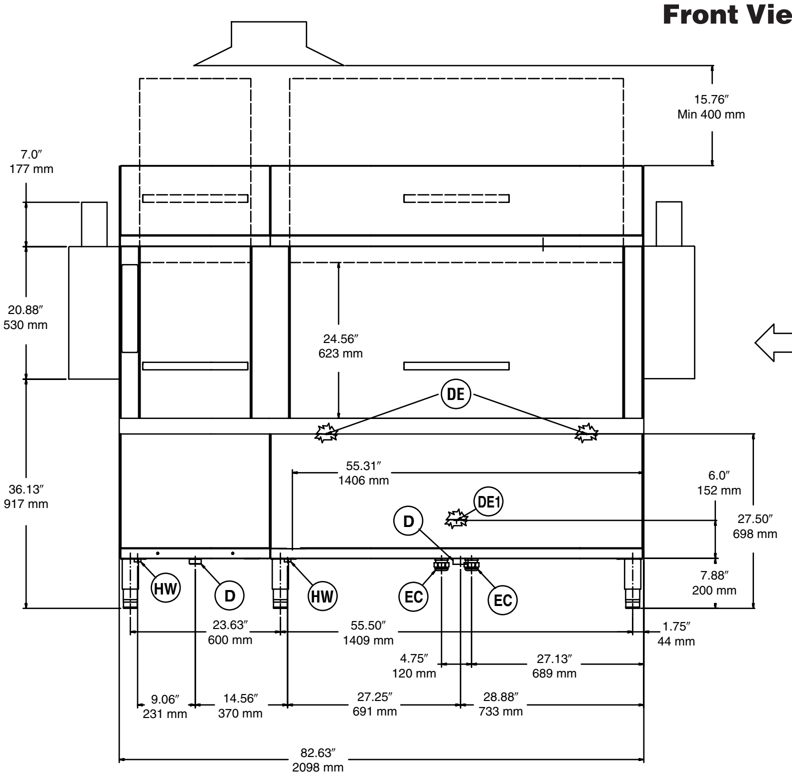


CW	=	Cold Water Inlet
D	=	Water drain
DE	=	Detergent Dispenser Connection
DE1	=	Detergent Probe
EC	=	Electrical connection
HW	=	Hot Water Inlet

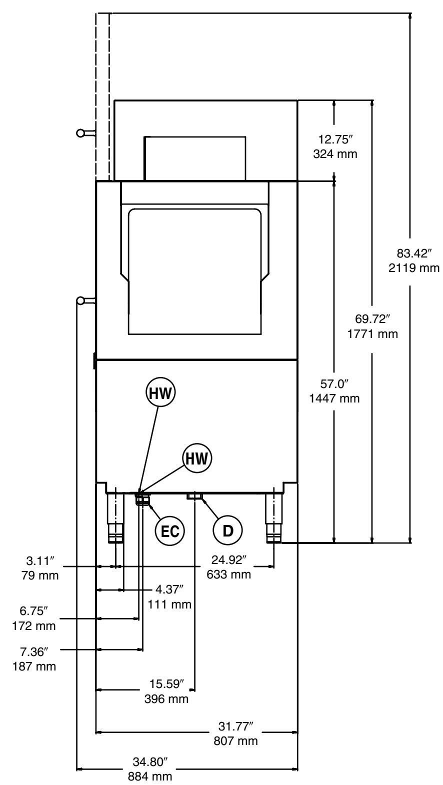
Left to Right

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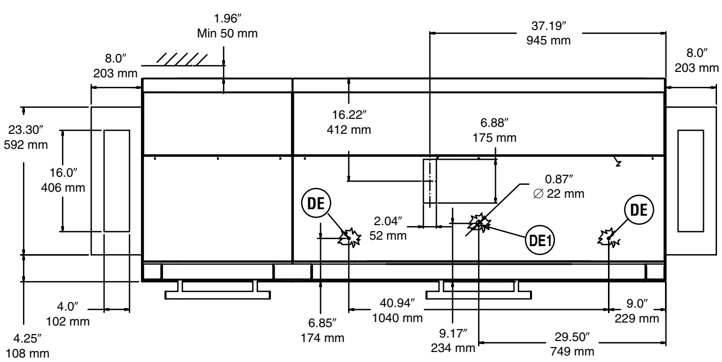
Front View



Side View



Top View



CW = Cold Water Inlet
D = Water drain
DE = Detergent Dispenser Connection
DE1 = Detergent Probe
EC = Electrical connection
HW = Hot Water Inlet

Right to Left

Recommended Table Connection and Fabrication

